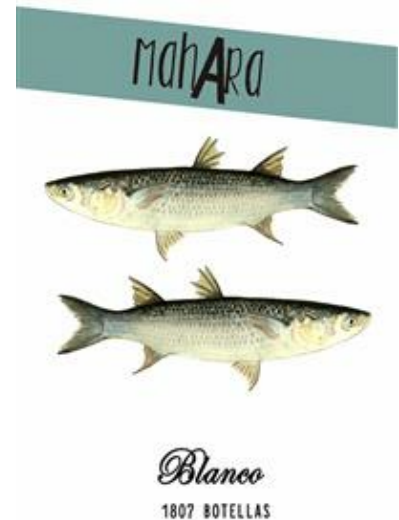


Bodega Vinifícate, Cádiz Mahara Albur Blanco (2022)

Producer	Bodega Vinifícate
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape variety	Palomino Fino
Region	Andalucía, Spain
Appellation	Cádiz
Features	Organic, Biodynamic
Vintage	2022

Sizes

750 mL x 12 — SDIV-0154-22



Distributor's notes

Single vineyard of 100% Palomino Fino from "Pago de Marquesado." Vines are 35+ year old planted on sand. Whole cluster skin maceration for about a week before pressing and transferring into fiberglass for about 9 months of aging. The wine is bottled unfined, unfiltered, and with very low to no SO2 at bottling. Super limited production. If you like this be sure to try their sparkling sibling, the Albur Petnat.

Bodega Vinifícate (aka: Mahara Viticultores) are the Gómez Lucas brothers who produce all sorts of cool wines using interesting methods. You may be familiar with the "Amorro" bottles with the red hearts and striped shirts. These are new wines labelled with illustrations of local birds, fish, and nature from the Bay of Cádiz.

About the product

Vinification: Whole cluster skin maceration for about a week.

Aging: Pressed and transferred into fiberglass for about 9 months of aging.

About the producer

Brothers Miguel and Jose make wine as Bodegas Vinifícate in the town of San Fernando near the southern tip of Spain's Cadiz region. They worked for years with different winemaking cooperatives in the area, and decided to release their first vintage, Mahara, together in 2011.

The brothers are passionate about their land and work to create wines that translate the true spirit of their region's grape varieties and terroir. Cadiz benefits from the mix of winds that pass over the land. Levante is a warm dry wind from the Sahara desert which blends with the fresher Atlantic wind, the Poniente.

The soil is mainly made up of Albariza - a Andalusian term for the white, chalky-looking soil. The land is well adapted for the Palomino, Tintilla de Rota and Tempranillo grape varieties.

Jose and Miguel use biodynamic winemaking methods, with no sulphites added and minimal intervention in the winery.
